

# Sommelier Management - MINOR

The College of Food Innovation & Technology offers a Sommelier Management minor (15 credits) that strengthens the qualifications of graduates preparing for management careers in the beverage industry. The minor is intended to provide students with the skills and expertise to enhance their major field of studies, particularly in food service management or restaurant management. The added beverage specialization will develop students' abilities to effectively analyze, serve, sell, market and manage commercially important beverages, especially wine and spirits. There is a focus on food pairing principles, beverage menu development, server staff training, costing methodologies and inventory control systems for the purchase, storage, distribution and sales of beverages.

Online students must be of legal drinking age; 21 years of age in the US or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth.

## Sommelier Management

### Minor

CUL3020	Foundations of Wine	3
CUL4020	New World Wines	3
CUL4030	Old World Wines	3
CUL4045	Spirits and Mixology Management *	3
CUL4185	Sommelier Capstone	3
Total Credits		15.0

\* If CUL4045 Spirits and Mixology Management is part of major, then students should take CUL3092 Brewing Arts or CUL3093 Coffee, Tea and Non-alcoholic Beverage Specialist or FSM4070 The Business of Alcohol Distribution, Retail and Sales.